

MENASHA HEALTH DEPARTMENT - RESTAURANT / RETAIL FOOD SERVICE INSPECTION REPORT

Business Name The Weather vane		Business Address 186 Main Street, Menasha		County Winnebago	ID # 02-71052
Legal Licensee Weathervane Restaurant LLC		Mailing Address (Licensee) 610 Tayco Street		Telephone # (920) 725-2824	
Date of inspection 11/22/13	Bare Hand Contact Plan in Place <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Type of Establishment <input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Retail <input type="checkbox"/> School <input type="checkbox"/> Liq lic		Is operator Certified <input checked="" type="checkbox"/> yes <input type="checkbox"/> no <input type="checkbox"/> pending <input type="checkbox"/> N/A	
Inspection Type <input type="checkbox"/> pre-inspection <input checked="" type="checkbox"/> routine inspection <input type="checkbox"/> Re-inspection <input type="checkbox"/> Complaint <input type="checkbox"/> Downtime <input type="checkbox"/> Non inspection visit		Action Taken <input checked="" type="checkbox"/> Operational <input type="checkbox"/> Conditional Permit 30 days <input type="checkbox"/> Withhold Permit <input type="checkbox"/> License suspended <input type="checkbox"/> License revoked <input type="checkbox"/> Other			
Person in Charge Patrick DuFrane		CFM # and expiration CFM # expiration date			
FOODBORNE ILLNESS RISK FACTORS					
Circle designated compliance status for each item IN -in compliance OUT – out of compliance N/O – not observed N/A – not applicable			Mark an X in appropriate box for COS and/or R COS – corrected on site during inspection R - repeat violation		

COMPLIANCE STATUS			COS	R	COMPLIANCE STATUS			COS	R
DEMONSTRATION OF KNOWLEDGE					POTENTIALLY HAZARDOUS FOOD TEMPERATURE				
1A	IN	Certified food manager, duties	<input type="checkbox"/>	<input type="checkbox"/>	16	IN	Proper cooking time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
1B	IN	Person in charge, ID knowledgeable, duties and responsibilities	<input type="checkbox"/>	<input type="checkbox"/>	17	IN	Proper re-heating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
EMPLOYEE HEALTH					CONSUMER ADVISORY				
2	IN	Management awareness, policy present	<input type="checkbox"/>	<input type="checkbox"/>	18	NO	Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
3	IN	Proper use of reporting, restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>	19	IN	Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
GOOD HYGENIC PRATICES					HIGHLY SUSEPTABLE POPULATIONS				
4	IN	Proper eating, tasting, drinking	<input type="checkbox"/>	<input type="checkbox"/>	20	IN	Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
5	IN	No discharge from eyes, nose and mouth	<input type="checkbox"/>	<input type="checkbox"/>	21	IN	Proper date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>
PREVENTING CONTAMINATION FROM HANDS					22	NA	Time as a public health control; procedures and record	<input type="checkbox"/>	<input type="checkbox"/>
6	IN	Hands cleaned and properly washed	<input type="checkbox"/>	<input type="checkbox"/>	CHEMICAL				
7	OUT	No bare hand contact or using approved plan	<input type="checkbox"/>	<input type="checkbox"/>	25	NA	Food additives approved and properly use	<input type="checkbox"/>	<input type="checkbox"/>
8	IN	Adequate hand washing facilities supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>	26	IN	Toxic substances properly identified, stored, used	<input checked="" type="checkbox"/>	<input type="checkbox"/>
APPROVED SOURCE					CONFORMANCE WITH APPROVED PROCEDURES				
9	IN	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	27	NA	Compliance with variance, specialized process, HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>
10	NO	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	Risk Factors: are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Risk factor violations should be corrected on site during the inspection unless there is some reason that correction cannot be immediately made.				
11	IN	Food in good condition, safe, unadulterated	<input type="checkbox"/>	<input type="checkbox"/>					
12	NA	Records available, shell stock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>					
PROTECTION FROM CONTAMINATION									
13	IN	Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>					
14	IN	Food contact surfaces cleaned and sanitized	<input type="checkbox"/>	<input type="checkbox"/>					
15	IN	Proper disposition of returned, previously served, reconditioned & unsafe food	<input type="checkbox"/>	<input type="checkbox"/>					

GOOD RETAIL PRACTICES					
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into food. Mark an X in box if item is not in compliance. Mark an X in appropriate box for COS/R. COS – corrected on site during inspection R - repeat violation					
SAFE FOOD AND WATER			COS	R	
28	NA	Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	
29	IN	Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	
30	NA	Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	
FOOD TEMPERATURE CONTROL					
31	OUT	Proper cooling methods used; adequate equip. for temperature control.	<input type="checkbox"/>	<input type="checkbox"/>	
32	IN	Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	
33	IN	Approved thawing methods used.	<input type="checkbox"/>	<input type="checkbox"/>	
34	OUT	Thermometers provided and accurate	<input type="checkbox"/>	<input type="checkbox"/>	
FOOD PROTECTION					
35	IN	Food properly labeled original container	<input type="checkbox"/>	<input type="checkbox"/>	
36	IN	Pests and animals not present, no unauthorized persons	<input type="checkbox"/>	<input type="checkbox"/>	
37	IN	Contamination prevented during food preparation storage and display	<input type="checkbox"/>	<input type="checkbox"/>	
38	OUT	Personal cleanliness, jewelry	<input type="checkbox"/>	<input type="checkbox"/>	
39	OUT	Wiping cloths; properly used and stored	<input type="checkbox"/>	<input type="checkbox"/>	
40	IN	Plant food cooking for hot hold Washing all fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>	
			<input type="checkbox"/>	<input type="checkbox"/>	
PROPER USE OF UTENSILS			COS	R	
41	IN	In use utensils properly stored	<input type="checkbox"/>	<input type="checkbox"/>	
42	IN	Utensils equipment and linen properly stored and used	<input type="checkbox"/>	<input type="checkbox"/>	
43	IN	Single-use and Single service articles properly stored and used	<input type="checkbox"/>	<input type="checkbox"/>	
44	IN	Gloves properly used	<input type="checkbox"/>	<input type="checkbox"/>	
UTENSILS AND EQUIPMENT					
45	IN	Food and nonfood contact surfaces; cleanable, properly designed, constructed and used	<input type="checkbox"/>	<input type="checkbox"/>	
46	IN	Warewash facilities; installed, maintained, and used	<input type="checkbox"/>	<input type="checkbox"/>	
47	IN	Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>	
PHYSICAL FACILITIES					
48	IN	Hot and cold water available, under pressure	<input type="checkbox"/>	<input type="checkbox"/>	
49	IN	Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	
50	IN	Sewage and wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	
51	IN	Toilet facilities, properly constructed, supplied and clean	<input type="checkbox"/>	<input type="checkbox"/>	
52	IN	Garbage and refuse, properly disposed facilities and maintained	<input type="checkbox"/>	<input type="checkbox"/>	
53	IN	Physical facilities installed maintained and clean	<input type="checkbox"/>	<input type="checkbox"/>	
54	IN	Adequate ventilation and lighting, designed and used.	<input type="checkbox"/>	<input type="checkbox"/>	

Menu Review: Review Conducted ☒ yes ☐ no - New menu items ☐ Yes ☒ No New items

New processes: Does new process require variance ☐yes ☒ no

What interim step was taken pending variance

Addition to Consumer Advisory ☐ yes ☐ no New menu item which requires consumer advisory

Concerns / Corrections Suggested:

TEMPERATURES – Refrigeration/hot hold/cook					
Item / Location	Temp	Item / Location	Temp	Item / Location	Temp
prep cooler	40°F	walk in cooler	36°F	upright refrigerator	36°F
Freezer	<10°F	hot hold soup	188°F	--	° F
Cook eggs immediate	153°F	Cook --	° F	Cook --	° F
WAREWASHING INFORMATION					
Machine Name	Sanitization Method	Thermo Label confirmed	PPM/ temp	Sanitizer Name / Approved Y/N	Sanitizer Type
Eco Lab	sanitizing machine	<input type="checkbox"/> yes <input type="checkbox"/> No	100ppm / 120 °F rinse	Eco Lab Apex chlorine <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	chlorine

CDC Risk Code Factor Abbreviations and Violation by Category Numbers Table

(Use this table to group CDC risk factor listed below with violation from page 1)

Unsafe Sources (US)	Inadequate Cooking (IC)	Improper Hold (IH)	Cross Contamination (CC)	Personal Hygiene (PH)	Other CDC Factors (O)
9	16	18	13	3	1A
10	17	19	14	4	1B
11		20	15	5	2
12		21		6	23
		22		7	24
				8	25
					26

For each violation cited, use above table and record CDC Risk Code Factor abbreviation (such as “US” or “IH”), violation number, list from the Wisconsin Food Code (WFC) the reference number that refers to the area in violation.

Record CDC risk code abbreviation, violation # from 1st page, violation description, Food Code reference, corrective action, and score.

CDC Code	Violation number P- Priority Pf- Priority Foundation	Description of violation, WFC Reference Number including code reference text / Corrective Action Required – Note date(s) of repeat violations on previous inspections.	Compliance Date/ Corrected on site (COS)
PH	7 <input checked="" type="checkbox"/> P <input type="checkbox"/> Pf <input type="checkbox"/> C	<p>Food employees touching ready to eat foods with bare hands. Hand washing was not an issue. Primarily bakery items (toast) were noted touched .</p> <p>WISCONSIN FOOD CODE REFERENCE 3–301.11 Preventing Contamination from Hands. (A) FOOD EMPLOYEES shall wash their hands as specified under § 2–301.12. (B) <i>Except when washing fruits and vegetables as specified under § 3–302.15 or as specified in ¶ (D) of this section,</i> FOOD EMPLOYEES may not contact exposed, READY–TO–EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single–use gloves, or dispensing EQUIPMENT. P</p> <p>CORRECTIVE ACTION Ready to eat foods may not be contacted with bare hands, utensils or gloves must be used unless a bare hand contact plan is in place. Based on the observation of excellent hand wash procedures a bare hand contact plan could be developed for the line (Reference narrative section for code requirements to have a bare hand contact plan.</p>	--

Use this section for Good Retail Practice (GRP) Violations

Violation #	Description of violation, WFC Reference Number / Corrective Action Required	Compliance Date/ Corrected during inspection
31 <input type="checkbox"/> P <input type="checkbox"/> Pf <input type="checkbox"/> C	<p>Chili was noted in the walk in cooler covered cooling - quantity was approximately 3" thick. Product was in the walk in cooler approximately 1 hour per food employee with internal temperature of 94F.</p> <p>WISCONSIN FOOD CODE REFERENCE 3-501.15 Cooling Methods. (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled: (1) Placing the FOOD in shallow pans; Pf (2) Separating the FOOD into smaller or thinner portions; Pf (3) Using rapid cooling EQUIPMENT; Pf (4) Stirring the FOOD in a container placed in an ice water bath; Pf (5) Using containers that facilitate heat transfer; Pf (6) Adding ice as an ingredient; or Pf (7) Other effective methods. Pf (B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: (1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11 (A) (2), during the cooling period to facilitate heat transfer from the surface of the FOOD.</p> <p>CORRECTIVE ACTION Product noted would possibly have cooled in the time temperature parameters of 135F-70F in 2 hours then to 41F in a total of 6 hours. In general the following recommendations would be made to rapidly cool a product such as chili. Split to shall metal pans, begin cooling in ice bath in the food sink and place in the cooler uncovered until full cooling has been achieved.</p>	<p>Recommendation to ensure cooling - this is not a cooling violation simply suggestiions to ensure cooling time / temperatures parameters are met.</p>
34 <input type="checkbox"/> P <input checked="" type="checkbox"/> Pf <input type="checkbox"/> C	<p>Food thermometer was calibration checked using ice water - initial thermometer reading was 38F.</p> <p>WISCONSIN FOOD CODE REFERENCE 4-203.11 Temperature Measuring Devices, Food. (A) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to $\pm 1^{\circ}\text{C}$ in the intended range of use. Pf (B) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to $\pm 2^{\circ}\text{F}$ in the intended range of use. Pf</p> <p>CORRECTIVE ACTION Thermometer was calibrated using ice water bath and adjusted to 32F. Stem thermometers should be calibration checked periodically to ensure accuracy. Calibration must be completed if thermometer is dropped.</p>	<p>COS</p>
38 <input type="checkbox"/> P <input type="checkbox"/> Pf <input checked="" type="checkbox"/> C	<p>Food pre employees and wait staff were noted wearing bracerlets when handling exposed foods.</p> <p>WISCONSIN FOOD CODE REFERENCE 2-303.11 Prohibition. Except for a plain ring such as a wedding band, while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands.</p> <p>CORRECTIVE ACTION Reinforce with food staff that jewelry should not be worn on the wrists or hands except plain bands. Bracerlets especially may be exposed even when gloves are worn. This also applies to medic allert bracerlets.</p>	<p>COS</p>

39 <input type="checkbox"/> P <input type="checkbox"/> Pf <input type="checkbox"/> C	<p>Wipe rag bucket with sanitizer was noted immediately adjacent to exposed food on the prep table.</p> <p>WISCONSIN FOOD CODE REFERENCE 3-304.14 Wiping Cloths and Working Containers, Use Limitation. (A) Cloths in-use for wiping FOOD spills from TABLEWARE and carry-out containers that occur as FOOD is being served shall be:</p> <p>(E) Containers of chemical sanitizing solutions specified in Subparagraph (B) (1) of this section in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE- SERVICE, or SINGLE-USE ARTICLES.</p> <p>CORRECTIVE ACTION Maintain wipe rag buckets in a location where spillage from removing the rag or bumping the bucket will not potentially contamination food or food contact surfaces. Placement on the lower shelf was done immediately.</p>	
<input type="checkbox"/> P <input type="checkbox"/> Pf <input type="checkbox"/> C	<p>WISCONSIN FOOD CODE REFERENCE</p> <p>CORRECTIVE ACTION</p>	

Long term controls in place

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Critical Violations which require greater than one re-inspection and/or repeated CDC Risk Factors violation(s) which are cited on 3 consecutive inspections shall result in the issuance of a re-inspection fee. Re-inspection fees are set based on the complexity of the establishment as follows:

- ***Complex restaurants \$250.00***
- ***Moderate restaurants \$200.00***
- ***Simple restaurants \$150.00***
- ***Retail >1 M \$300.00***
- ***Retail 25K-1M \$250.00***
- ***Retail remaining \$200.00***

Violations must be corrected by the compliance date, unless some arrangement has been made with Menasha Health Department. Re-inspection fees will be assessed to all CDC Risk Factor violations requiring more than (1) re-inspection or if the same CDC Risk Factor violation is cited on 3 consecutive inspections. Re-inspection fees will be billed to the owner of the establishment. Failure to pay re-inspection fee shall result in the following potential legal actions:

- ***Temporary revocation of license***
- ***License will not be renewed pending payment***
- ***Enforcement conference with licensee or licensee representative which would require signed compliance agreement.***

Operators who wish to challenge the assessment of a re-inspection fee shall submit in writing circumstances and reason that they feel the re-inspection fee should not have been assessed. This statement must be submitted to the Public Health Director. The issue will then be addressed by the City of Menasha Board of Health. Any violations and /or enforcement shall be complied with pending appeal.

The City of Menasha posts all Health Department Inspection reports on the City of Menasha Web-Site.

Inspection Narrative and information on non-violation observations and/or suggestions:

- (D) FOOD EMPLOYEES not serving HIGHLY SUSCEPTIBLE POPULATION, may contact exposed, READY-TO-EAT FOOD with their bare hands if:
- (1) *The PERMIT HOLDER obtains prior APPROVAL from the REGULATORY AUTHORITY;*
 - (2) *Written procedures are maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that include:*
 - (a) *For each bare hand contact procedure, a listing of the specific READY-TO-EAT FOODS that are touched by bare hands,*
 - (b) *Diagrams and other information showing that handwashing facilities, installed, located, equipped, and maintained as specified under §§ 5-203.11, 5-204.11, 5-205.11, 6-301.11, 6-301.12, and 6-301.14, are in an easily accessible location and in close proximity to the work station where the bare hand contact procedure is conducted;*
 - (3) *A written EMPLOYEE health policy that details how the FOOD ESTABLISHMENT complies with §§ 2-201.11, 2-201.12, and 2-201.13 including:*
 - (a) *Documentation that FOOD EMPLOYEES and CONDITIONAL EMPLOYEES acknowledge that they are informed to report information about their health and activities as they relate to gastrointestinal symptoms and diseases that are transmittable through FOOD as specified under ¶ 2-201.11 (A),*
 - (b) *Documentation that FOOD EMPLOYEES and CONDITIONAL EMPLOYEES acknowledge their responsibilities as specified under ¶ 2-201.11 (E) and (F), and*
 - (c) *Documentation that the PERSON IN CHARGE acknowledges the responsibilities as specified under ¶¶ 2-201.11 (B), (C) and (D), and §§ 2-201.12 and 2-201.13;*
 - (4) *Documentation that FOOD EMPLOYEES acknowledge that they have received training in:*
 - (a) *The RISKS of contacting the specific READY-TO-EAT FOODS with bare hands,*
 - (b) *Proper handwashing as specified under § 2-301.12,*
 - (c) *When to wash their hands as specified under § 2-301.14,*
 - (d) *Where to wash their hands as specified under § 2-301.15,*
 - (e) *Proper fingernail maintenance as specified under § 2-302.11,*
 - (f) *Prohibition of jewelry as specified under § 2-303.11, and*
 - (g) *Good hygienic practices as specified under §§2-401.11 and 2-401.12;*
 - (5) *Documentation that hands are washed before FOOD preparation and as necessary to prevent cross contamination by FOOD EMPLOYEES as specified under §§ 2-301.11, 2-301.12, 2-301.14, and 2-301.15 during all hours of operation when the specific READY-TO-EAT FOODS are prepared;*
 - (6) **Documentation that FOOD EMPLOYEES contacting READY-TO-EAT FOOD with bare hands use two or more of the following control measures to provide additional safeguards to HAZARDS associated with bare hand contact:**
 - (a) *Double handwashing,*
 - (b) *Nail brushes,*
 - (c) *A hand antiseptic after handwashing as specified under § 2-301.16,*
 - (d) *Incentive programs such as paid sick leave that assist or encourage FOOD EMPLOYEES not to work when they are ill, or*
 - (e) *Other control measures approved by the REGULATORY AUTHORITY; and*
 - (7) *Documentation that corrective action is taken when Subparagraphs (D) (1) to (6) of this section are not followed.*

867 DEPARTMENT OF HEALTH SERVICES DHS 196 Appendix
The Wisconsin Administrative Code on this web site is updated on the 1st day of each month, current as of that date. See also [Are the Codes on this Website Official?](#) Register June 2013 No. 690

Excellent Inspection

I understand and agree to comply with the corrections ordered in this report. I understand the failure to comply could result in legal action including loss of license.

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PIC signature or authorized employee	Date	Sanitarian Signature Todd Drew, R.S.	Date

Food Safety Fact Sheets Attached:

<input type="checkbox"/> Employee Health	<input type="checkbox"/> Employee Reporting Agreement	<input type="checkbox"/> Personal Hygiene	<input type="checkbox"/> Bare hand contact
<input type="checkbox"/> Responsibilities of the PIC	<input type="checkbox"/> Disposable glove use	<input type="checkbox"/> Cross – Contamination	<input type="checkbox"/> Demonstration of Knowledge
<input type="checkbox"/> Cooling Procedures	<input type="checkbox"/> Thawing Procedures	<input type="checkbox"/> Active Managerial Control	<input type="checkbox"/> Certified Food Manager
<input type="checkbox"/> Consumer Advisory	<input type="checkbox"/> HACCP	<input type="checkbox"/> HACCP Hazard Analysis	<input type="checkbox"/> Serving Safe Food
<input type="checkbox"/> Pre-Inspection	<input type="checkbox"/> Time as a Health Control	<input type="checkbox"/> Allergens	<input type="checkbox"/> Thermometer Calibration
<input type="checkbox"/> Catering	<input type="checkbox"/> Cooking Temperatures	<input type="checkbox"/> Microwave Cooking	<input type="checkbox"/> Interpreting the Inspection Report
<input type="checkbox"/> Variance / HACCP	<input type="checkbox"/> Frozen Foods	<input type="checkbox"/> Receiving	<input type="checkbox"/> Chemical / Physical Contamination
<input type="checkbox"/> Common Foodborne Illnesses	<input type="checkbox"/> Outdoor Events	<input type="checkbox"/> Serving Safe Food	<input type="checkbox"/> Effective Sanitizing
<input type="checkbox"/> Organizing Coolers	<input type="checkbox"/> Date Marking		